







## STUFFED Cabbage Rolls

1 beaten egg - 1 TSP. Worcester Sae.  
1/2 C. milk - 3/4 TSP. SALT  
1/4 C. Chopped onion - DASH OF Pepper  
1/2 LB. ground beef + 1/2 LB. grnd Pork  
3/4 C. Cooked rice - 6 Lg OR 12 med  
Cabbage LEAVES - 1 10oz Tomato Soup  
1 TBS Brn. Sugar - 1 TBS. Lemon juice

In a lg. bowl combine egg,  
milk, <sup>\*</sup>stk. sae., salt, & pepper;  
well.

Remove <sup>\*</sup>center vein of cabbage  
leaves, keeping ech. leaf in  
one piece. Immerse leaves in  
boiling water, about 3 min  
or until limp; drain. Place  
1/2 C. meat mix on ech leaf & fold  
ech. side in & put into dish  
Arrange in a 12 x 7 1/2 x 2 inch  
dish. Stir together soup,  
<sup>\*</sup>brn. sugar, & lemon juice, Pour  
mixture over cabbage rolls &  
bake uncovered in a 350° oven  
for 1 1/4 hr. Basting once or twice  
with sae sauce.

<sup>\*</sup> steak sauce

<sup>\*</sup> brown sugar

<sup>\*</sup> center

Item 1-1-22-1



# Stuffed Cabbage Rolls

1 lb. Ground Beef - 1 TSP. Worcestershire  
 1/2 C. Milk - 3/4 TSP Salt  
 1/4 C. Chopped Onion - Dash of Pepper  
 1/2 B. Ground Beef - 1/2 TSP. Onion  
 3/4 C. Cooked Rice - 1/2 TSP. Onion  
 Cabbage Leaves - 1/2 TSP. Tomato Soup  
 1 TSP. Grm. Sugar - 1 TSP. Lemon Juice

In a bowl combine egg  
 with salt, pepper, onion, & apple  
 juice.

Remove the seeds from the  
 leaves, leaving only the leaf  
 and the ribs. Wash the leaves  
 in boiling water, about 3 min.  
 or until limp. Drain. Place  
 1/2 C. meat mix on each leaf & fold  
 in. Roll up & put in a dish.  
 Arrange in a 13 x 9 x 2 inch  
 dish. Add the tomato soup,  
 brown sugar, & lemon juice. Pour  
 mixture over the rolls & bake  
 for 1 1/2 hours. Basting once or twice  
 with sauce.

1 stalk onion  
 1 brown sugar  
 1 onion



Dear Editor, Dec 2, 03

My mother Mrs. Christenie Lucinda Stevens - Webber and father Mr. Howard Bennett Webber originally came from Kansas. Dad came from Hutchinson + mom came from Norwich.

My dad Benn worked for the railroads in Kansas, but was transferred to work in New Mexico.

Corn + wheat are the staple Kansas diet. My mother made excellent corn-bread and I remember when Dad would come home from work with boxes of oranges and other fruit.

One old Kansas tradition was to get homemade corn bread and put delicious beef-stew on top of the corn bread.

My mother Christena is no longer with us, and I'm glad that I inherited her recipe box. She wrote down all of her recipes by hand. One of my favorite is her stuffed Cabbage rolls.

My mom also made homemade cookies for X-mas. Occasionally Dad would help out Mom.

My holiday treasure is to remember my mom, and always I walk to the cemetery and leave on her grave roses and carnations with baby's breath. Mom's favorite colors are peach, lavender, yellow and sky-blue. →



This X-mas, my organ will be fixed  
and I will play some nice organ X-mas  
music and of course, think of my mom!

Ms. Judith Arlene Neher  
as told to Sezille Today  
Emerson-James

~~X Judith A. Neher~~ 12-02-03  
~~X Sezille E. James~~ 12-02-03

- ① Photo credits Large classroom Adelino  
School X-mas off of Highway 47. (1965-66)
- ② Two pictures of Mom + Dad making  
X-mas cookies (1994)
- ③ Dad "Ba Humbug!" (1935)

Hand-written Kansas style  
recipe cards  
courtesy of Judy's Mom, Christina

Item 1-1-22-3



Item 1-1-22-2

### Pumpkin Bars

2 Cups. Sugar    2 Cups. Bisquick (Baking mix)  
½ Cup. Veg. oil    2 Tsp. cinnamon  
1 Can (16 oz.) pumpkin    ½ Cup Raisins  
4 eggs beaten

Grease jelly roll pan. Beat sugar, oil, pumpkin  
& eggs in large mixer bowl on med. speed, scrap-  
ing bowl occasionally, 1 min. Stir in baking  
mix, cinnamon, coconut & raisins. Pour into  
pan. Bake in oven 350° until wooden pick comes  
out clean. over →

## Homemade Egg Noodles

2 C. flour      1 egg       $\frac{1}{4}$  -  $\frac{1}{2}$  C. Water  
3 egg yolks      2 tsp salt

Measure flour into bowl; make a well in center & add egg yolks & egg & salt; mix egg into flour adding water 1 Tbs. at a time. Turn dough onto well floured cloth board; knead until smooth, about 10 min. Cover; let rest 10 min.



# Tomatillos enhance sauces raw or cooked

**Q**: Although I'm not quite sure what they are, I'm going to have a bumper crop of tomatillos this year. Any suggestions?

**A:** The tomatillo, or Mexican green tomato, is a species in a group known as Chinese lantern plants, because the fruit is enclosed in a papery calyx like an oriental shade. The husk is easily removed to reveal fruit that ranges from 1 inch in diameter to plum-size.

Also known as ground cherries or husk tomatoes, tomatillos ripen to yellow or purple, depending on the variety.

Harvest or purchase tomatillos that are firm and dry, with clean, close-fitting husks that show no mold or black spots. Store in the refrigerator in a basket or on a paper-lined dish up to a month.

Tomatillos can be eaten raw or cooked. Use them raw if you want a sharper, acid flavor. Add chopped, raw tomatillos to gazpacho, guacamole or salsa. To make a refreshing appetizer, stack thin slices of jicama, apple and tomatillo. Drizzle with lime juice and sprinkle with coarse salt.

Cooking develops tomatillos' lemony-herbal flavor and softens the skins. Peel off the papery husks and wash to remove the sticky material near the stems. Barely cover with cold water and poach gently 2 to 15 minutes, depending on their size, until tender. Turn as necessary. Or, roast rinsed, unhusked tomatillos in a preheated 475-degree oven 10 minutes or until tender. Cool, pull back and twist off husks and rinse carefully.

Tomatillos are not usually served on their own as a cooked vegetable, but are used to make sauces. Their unusual texture and citric edge lend body and freshness to salsa verde or mole verde.

For long-term storage, poach peeled tomatillos. Pack into containers with their cooking liquid and freeze up to one year.

Tomatillos are acidic and can be safely canned with any USDA tomato preservation method.

*New Mexico's Own*



**PATRICIA AARON**

*For the Journal*

## TOMATILLO PIE

**Pastry for 2-crust pie**

**1 cup sugar**

**2 tablespoons all-purpose flour**

**1/4 teaspoon ground cinnamon**

**1/8 teaspoon ground nutmeg**

**4 cups peeled fresh tomatillos**

**1 tablespoon butter**

Preheat oven to 425 degrees. Line an 8-inch pie plate with bottom crust.

In a medium-size bowl, combine sugar, flour and spices. Stir in tomatillos. Pour mixture into pie crust and dot with butter. Cover with top crust, slash and bake in preheated oven 10 minutes. Reduce heat to 350 degrees and bake 30 minutes or until golden brown. Makes 1 (8-inch) pie.

Patricia Aaron is the Home Economist with the Bernalillo County Cooperative Extension Service and NMSU.

Pi

Great

Take Y  
Americ

Albuq  
htt



# NE ALLEY



7-25-A

**EAST**  
 ♠ A 5 3  
 ♥ Q 10 4  
 ♦ A Q 9 5 3  
 ♣ 5 2



BOBBY WOLFF

## Aces on Bridge

game, unless East visualizes South's distribution accurately, he's likely to give declarer an "impossible" game.

East wins his diamond queen, but his diamond ace does not survive. South ruffs and leads a trump, which East refuses. East wins the second trump, and West's discard confirms South's advertised six-card trump suit.

East can now count South's potential winners. South can win five trump tricks, plus four club tricks in dummy. (If South doesn't have the club king, East knows the finesse is working.) With nine sure winners for South, is it time for a desperate shift to hearts?

Counting South's distribution provides the winning answer. East

knows South began with six spades and a singleton diamond. This leaves him with six cards in hearts and clubs. After South takes whatever discards he can on dummy's clubs, two hearts will still remain. Therefore, there is no need to lead hearts. East should exit safely in trumps, forcing South to lead hearts himself.

If East panics and leads a heart, South may duck to dummy's jack, holding his losses to only one heart trick. However, when forced to play the suit himself, South must lose two hearts, sending the game one down.

## BID WITH THE ACES

South holds:

♠ A 5 3  
 ♥ Q 10 4  
 ♦ A Q 9 5 3  
 ♣ 5 2

North	South
1 ♥	2 ♦
3 ♦	?

**ANSWER:** Four hearts. With a fit in both red suits, North should have an excellent play for game.

Send bridge questions to The Aces, P.O. Box 26236, Sunrise, Florida 33320, with SASE for reply.

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